

**CLAIMS**

1. A method for producing a food product comprising:
  - a) contacting meat with lactobionic acid; and
  - 5 b) producing a food product from the meat contacted with lactobionic acid.
2. The method of claim 1 comprising mixing minced meat with lactobionic acid.
3. The method of claim 1 comprising treating pieces of meat with lactobionic acid.
- 10 4. The method of claim 1 comprising tumbling meat with lactobionic acid.
5. The method of claim 1 comprising marinating meat with lactobionic acid.
- 15 6. The method of any of the preceding claims comprising freezing the food product.
7. The method of any of the preceding claims comprising heating the food product.
8. The method of any of the preceding claims wherein the meat is fish meat.
- 20 9. The method of claim 8 wherein the food product is surimi.
10. The method of any of the claims 1-8 wherein the food product is an emulsified meat product.
- 25 11. The method of any of the claims 1-7 and 10 wherein the meat is from beef, pork, chicken, and/or turkey.
12. The method of any of the preceding claims wherein the lactobionic acid is in the form of sodium, potassium, magnesium, or calcium lactobionate.
- 30 13. The method of any of the preceding claims wherein the lactobionic acid is produced by enzymatic oxidation of lactose.
- 35 14. A meat based food product comprising lactobionic acid.

15. The food product of claim 14 wherein the amount of lactobionic acid is between 0.1 and 20 % (weight/weight) of the food product.

16. Use of lactobionic acid for producing a meat based food product.